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Blue's
clues
& you!

Includes
a Recipe!



Baking with Blue!



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**Blue's
Clues
& you!**



Baking with Blue!

Adapted by Cynthia Cherish Malaran

Based on the episode "Blue's Big Baking Show" by Jorge Aguirre

Recipe by Ginger Lim-Dimapasok

Illustrated by Dave Aikins

A Random House PICTUREBACK® Book

Random House  New York

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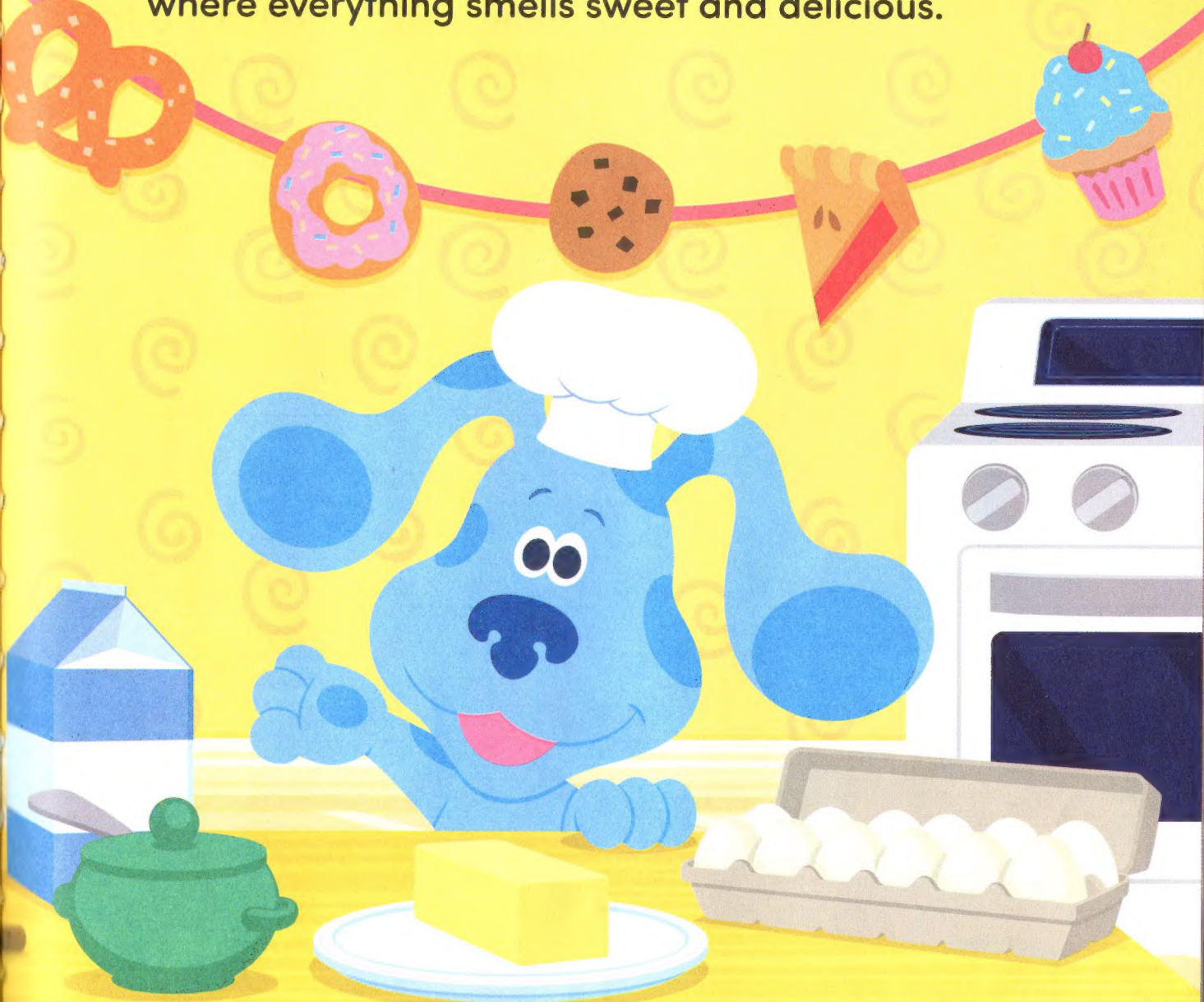
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Hi, there. It's me, Josh! Welcome to Blue's Bakery,
where everything smells sweet and delicious.



What do we want to bake first?
Blue wants . . . bibingka! What a
yummy idea! Bibingka is a tasty
cake that my *lola* makes.



This is my *lola*. "*Lola*" means "grandma" in the Philippines. That's where my family is from!



I love my *lola* so much! Baking yummy treats always reminds me of her.

Her bibingka is *masarap*! "*Masarap*" means "delicious" in the Philippines. There are so many *masarap* foods from the Philippines! Bibingka cake is only one of them.



Who should we bake this bibingka for, Blue?
Let's play Blue's Clues to find out who gets to
enjoy it. Will you help us?



Great! To figure out Blue's Clues, we need to find
the three clues and put them in our Handy Dandy
Notebook. Let's keep an eye out for them while we
start making this bibingka. . . .

A cartoon illustration of a young boy with brown skin, wearing a white chef's hat and a blue and white striped shirt with a white apron. He is holding a blue and white striped telescope to his eye with his right hand and a small notepad with a heart on it with his left hand. The background is a bright yellow wall with a string of various pastries hanging across it. The text is located in the upper right corner of the page.

Do you see a clue? Yeah,
it's on this heart! Let's put
this first clue in our Handy
Dandy Notebook!

Hmm, what could this heart
mean? I'm not sure. We should
keep looking for more Blue's Clues.



Blue's favorite part of baking is mixing everything together. Mix, mix, mix! Great job, Blue!

Now it's my turn to help by putting it all in the oven—but wait! We forgot the pineapple!

Pineapple is the secret ingredient in my *lola's* bibingka recipe. That's how you know it's her special creation.



Oh! Customers just came in to Blue's Bakery!
It's Shovel and Pail! They would like two
pineapple muffins.



Coming right up!



We need enough pineapples for two muffins and a bibingka cake. My *lola's* recipe says that we need four slices for the bibingka. We have seven slices here. If we use two slices for the muffins, how many slices will we have left?



One, two, three, four, five!
We'll have five slices of pineapple left!



Five is more than four!
We have enough pineapple
for the bibingka and the
cupcakes!

Tickety Tock has come to our
bakery. We can give a pineapple
muffin to her, too!



We made three pineapple cupcakes. Enjoy, everyone!



Now we can put this bibingka in the oven. Thanks for helping us make my *lola's* special recipe. She would be SO happy! Come on, let's go to the living room while the cake is baking in the oven.



Look! It's another clue. . .
on these glasses!

Let's draw the glasses in
our Handy Dandy Notebook.



We have two clues—a heart and glasses! Who could we be baking for? We'd better find our last clue before the bibingka is done!



The air smells sweet! The bibingka is almost ready.
But we still don't know who we are baking this bibingka
for. We need to find our last clue. Come on!



Do you see a clue? Yeah, outside—it's that blue striped scarf!
We have all three clues! Let's go to our Thinking Chair!



Let's think. Who did we bake this bibingka for? A heart also means love. Who do I love who wears glasses and a blue striped scarf?



My *lola*! Yes!
We baked this bibingka for my *lola*! She'll love it!
We just figured out Blue's Clues—because we're
really smart!
I hear a knock on the door! Who could that be?



It's my *lola*! Welcome to Blue's Bakery!
Lola loves the sweet smell of bibingka
in the air! We made it just for you, Lola!



Here's a slice for me, a slice for Lola,
a slice for Blue . . . and a slice for YOU!



Lola thinks the bibingka is *masarap*! Thanks for
all your help! What a delicious day!

Have an adult help you!

Bibingka Recipe

Yield: 12 servings

Ingredients

- ¼ cup melted butter for brushing the pans and banana leaves, and the top of the baked bibingka
- 1 pack of banana leaves (optional)*
- 2 cups rice flour
- ¼ cup all-purpose flour
- ¼ cup glutinous or sweet rice flour (mochiko)
- 1 tsp. salt
- 1 tbsp. baking powder
- ½ cup granulated sugar, plus 1 tbsp. for topping
- ¼ cup condensed milk
- 1 can (400 ml.) coconut milk
- ½ cup vegetable oil
- ½ tsp. vanilla extract
- 4 eggs, lightly beaten
- ½ cup cream cheese
- 1 can pineapple rings, drained well (optional)
- ½ cup grated coconut (optional)
- two 8-inch cake pans

*Banana leaves can be found in the frozen-food section of your local Asian market. To prep for use, cut about 2 pieces, each approximately 18 inches long. Wash and wipe them dry with a paper towel. Have an adult run each banana leaf back and forth over an open flame on the stove several times, until they become shiny, flexible, and fragrant.

Preparation:

1. Preheat oven to 350 degrees Fahrenheit. If using the banana leaves, line a greased

8-inch cake pan with one piece of the leaf, making sure the bottom of the pan is fully covered. Let about 1-½ to 2 inches of the leaf hang over the edge of the pan. Do the same with the other pan and other leaf. Grease the banana leaves with melted butter. If you're not using banana leaves, grease the pans with melted butter.

2. In a large bowl, whisk together the three types of flour, and the salt, baking powder, and sugar. Make a well in the center of the dry ingredients and pour in all milk, plus the oil, vanilla, and beaten eggs. Whisk mixture until smooth.

3. Divide the mixture evenly between the two pans. Cut the cream cheese into small cubes and dot the top of the bibingka.

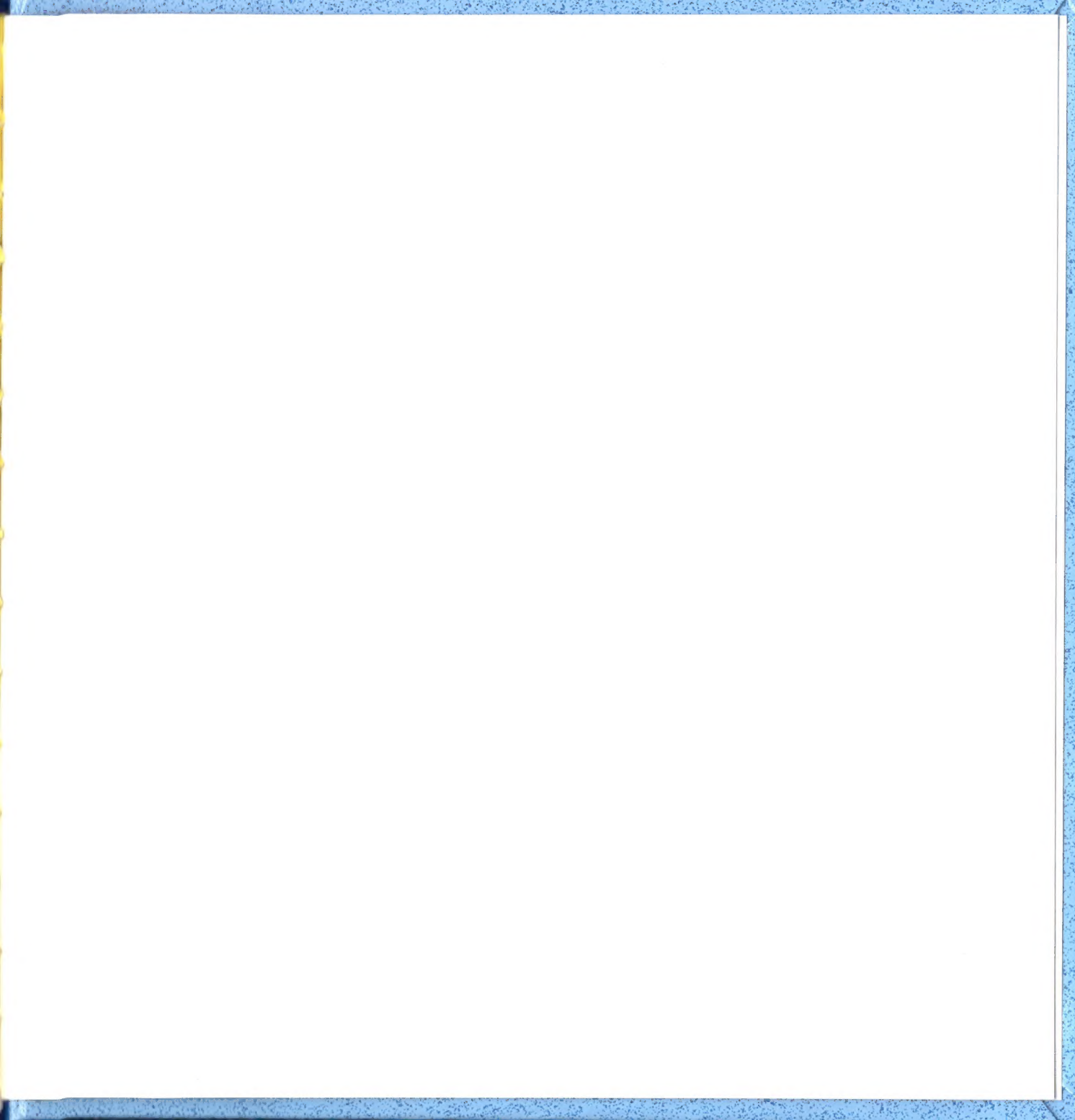
4. If you are using pineapple rings, take four of them and pat them dry, then cut each one in half. Arrange the pineapple halves along the top of the bibingka.

5. Bake the bibingka in the oven for 35 minutes. To see if the bibingka is done, stick a toothpick into it. It's ready when the toothpick comes out mostly clean.

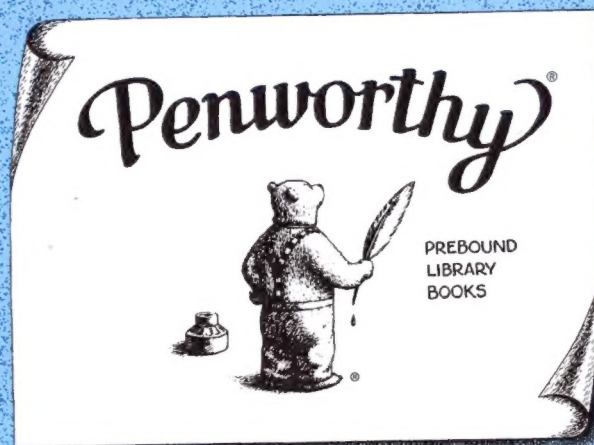
6. Take the bibingka out and switch the oven to BROIL. Brush the top of the bibingka with the remaining melted butter, sprinkle on the remaining 1 tbsp. sugar, and place it in the broiler for 3 minutes or until the top is golden.

7. Pull the bibingka out the oven and let it cool for at least 20 minutes. Enjoy with a sprinkle of coconut on top!









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